Contents

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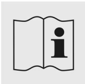


*INSTRUCTIONS FOR THE INSTALLER: these are intended for the **qualified technician** who must install the appliance, set it functioning and carry out an inspection test.*

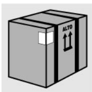


INSTRUCTIONS FOR THE USER: these contain user advice, description of the commands and the correct procedures for cleaning and maintenance of the appliance.

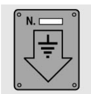
1. INSTRUCTIONS FOR SAFE AND PROPER USE



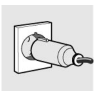
THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE AND THEREFORE MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE OVEN. WE ADVISE READING THIS MANUAL AND ALL THE INSTRUCTIONS THEREIN BEFORE USING THE OVEN. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED ENGINEERS IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS OVEN IS INTENDED FOR COMMERCIAL USES AND CONFORMS TO CURRENT **REGULATIONS IN FORCE**. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: **COOKING AND HEATING-UP OF FOOD**. ALL OTHER USES ARE CONSIDERED IMPROPER.
THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR IMPROPER USE.



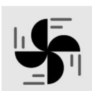
DO NOT LEAVE THE PACKING IN THE HOME ENVIRONMENT. SEPARATE THE VARIOUS WASTE MATERIALS AND TAKE THEM TO THE NEAREST SPECIAL GARBAGE COLLECTION CENTRE.



IT IS OBLIGATORY FOR THE ELECTRICAL SYSTEM TO BE GROUNDED ACCORDING TO THE METHODS REQUIRED BY SAFETY RULES.



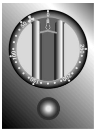
WHEN LINKING UP TO MAINS BY PLUG AND SOCKET, MAKE SURE THAT BOTH ARE COMPATIBLE AND CONNECT BY MEANS OF A POWER CABLE COMPLYING WITH APPLICABLE REGULATIONS.
NEVER UNPLUG BY PULLING ON THE CABLE.



DO NOT OBSTRUCT VENTILATION OPENINGS AND HEAT DISPERSAL SLITS.



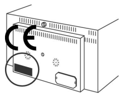
IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE OVEN, FOLLOWING THE INSTRUCTIONS BELOW. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE.
NEVER ATTEMPT TO REPAIR THE APPLIANCE.



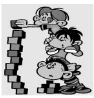
ALWAYS CHECK THAT THE CONTROL KNOBS ARE IN THE **0** (OFF) POSITION WHEN YOU FINISH USING THE OVEN.

NEVER PUT INFLAMMABLE OBJECTS IN THE OVEN: THEY COULD BE ACCIDENTALLY LIGHTED AND CAUSE FIRES.

THE APPLIANCE BECOMES VERY HOT DURING USE. SUITABLE HEAT-PROOF GLOVES SHOULD BE WORN FOR ALL OPERATIONS.



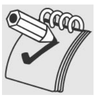
THE I.D. PLATE WITH TECHNICAL DATA, REGISTRATION NUMBER AND BRAND NAME IS LOCATED IN AN EXPOSED POSITION AT THE REAR OF THE OVEN.
THE PLATE MUST NOT BE REMOVED.



THE APPLIANCE IS INTENDED FOR COMMERCIAL USE BY APPROPRIATELY TRAINED PERSONNEL. CHILDREN SHOULD ALWAYS BE KEPT OUT OF ITS REACH AND NEVER BE ALLOWED TO PLAY WITH IT.



BEFORE USE, THE OVEN DISHES MUST BE WASHED WITH A SUITABLE DISHWASHING DETERGENT (DO NOT USE ABRASIVE PRODUCTS).



THE OVEN DIMENSIONS ARE DESIGNED FOR A MAXIMUM LOAD OF 7 KG.

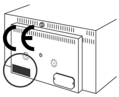
REPLACED APPLIANCES MUST BE TAKEN TO A SPECIAL GARBAGE COLLECTION CENTRE.

The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance or by the use of non-original spares.

2. INSTALLATION OF THE OVEN

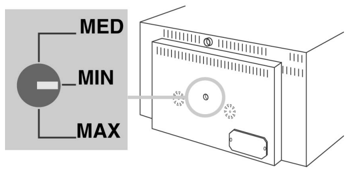
The oven must be set up on a perfectly flat surface and left standing free. Make sure to allow enough room at the back for easy access to the terminal strip for connection of the power cable to mains.
*Installation must be carried out by a **qualified technician** in compliance with applicable regulations in force.*

2.1 Electrical connection



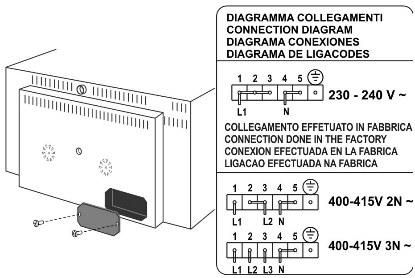
Make sure that the power line voltage matches the specifications indicated on the rating plate located to the rear of the oven. **This rating plate must never be removed.**

The oven is equipped with a power converter which is designed to adapt power input to local current rating.
The converter is factory-set at 3850W. If required, this value may be increased by adjusting the switch at the rear of the oven by means of a screwdriver.

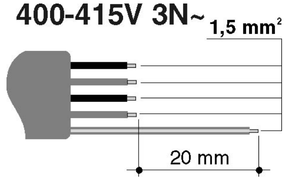


MIN = Minimum power (3850W).
MED = Medium power (4250W).
MAX = Maximum power (5500W).

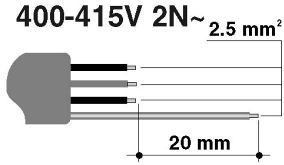
The connection terminals are located at the rear of the appliance. For electrical connections see following diagram. For access to the terminal board, remove the door located at the back of the oven.



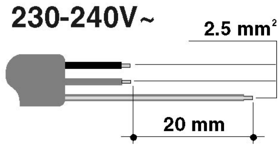
For operation on 400-415V3N~: *use an H05RR-F-type five-core cable (5 x 1.5 mm^2).*



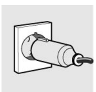
For operation on 400-415V2N~: *use an H05RR-F-type four-core cable (4 x 2.5 mm^2).*



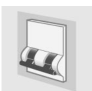
For operation on 230-240V~: *use an H05RR-F-type three-core cable (3 x 2.5 mm^2).*



The cable end to be connected to the appliance must be provided with an ground wire (yellow-green) at least 20 mm longer.



If connecting by plug and socket, make sure to use a 25 Amp. three-core plug or a 16 Amp. five-core plug in case of operation at **400-415V2N**~ **/ 400-415V3N**~. Make sure that plug and wall socket are of the same type and are in conformity with regulations in force. Also check that the power supply line is provided with adequate earthing. Avoid using adapters or shunters.



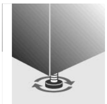
In case of permanent connection, ensure that power cable is equipped with an easily accessible omnipolar switch fitted in proximity to the apparatus and with a gap between contacts equal to or greater than **3 mm**.

2.1.1 Safety thermostat

The oven is fitted with a safety device which trips in case of serious malfunction. To reset, contact the nearest servicing centre.

The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the oven.

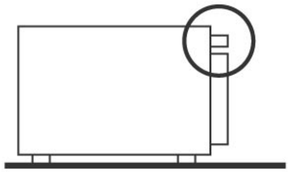
2.2 Levelling



Adjust the four feet so as to set the oven on a perfectly level plane. For this purpose, loosen the lock nut and unscrew the foot. The range of adjustment of the screw is 10 mm.

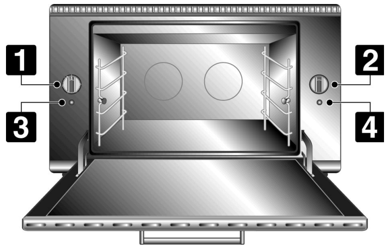
2.3 Steam exhaust pipe

An exhaust pipe is fitted on the back of the oven to allow the discharge of steam during cooking. **Make sure that it's no way obstructed and take care do not crush it.**



3. DESCRIPTION OF CONTROLS

All oven knobs and controls are located on the side panels.



1

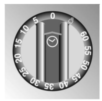
THERMOSTAT KNOB



This permits selection of the ideal cooking temperature. Rotate clockwise to the desired temperature (**50**° to **250**°C). Adjustment is progressive so that the oven also operates at any intermediate value.

2

TIMER KNOB



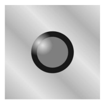
This permits to select manual or timer-controlled cooking with automatic turning off of the oven at end of the cooking cycle.

To set to manual, turn the knob anticlockwise to .

To set cooking time, turn the knob clockwise. Time is expressed in minutes (**5** to **60**). Adjustment is progressive so that time can also be set to any intermediate value. Upon completion of the cooking cycle, the knob automatically returns to **0**, the oven turns off and a buzzer signal is set off, which switches off automatically after 20 seconds.

3

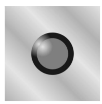
ORANGE LIGHT



When on, indicates that oven is heating up. When the set temperature is reached, the light goes off. During the cooking cycle, the light comes on and goes off various times signalling that the temperature in the oven is being kept constant as per the set value.

4

GREEN LIGHT



When off, indicates that timed cooking is in progress. When on, indicates that the timed cooking cycle has been completed.

4. USE OF THE OVEN

4.1 Warnings and general advice

When using for the first time, it is advisable to heat up the oven to its maximum temperature (250°C) for enough time to burn off any possible oily manufacturing residues.
It should be borne in mind that when the oven door is opened, the heating elements and the fan are automatically switched off. This means that, if the food being cooked needs to be checked, it is best to leave the door open for as short a time as possible in order to avoid the temperature inside the oven from dropping too much and thus compromising cooking results.



4.2 Oven lights

The lights inside the oven come on automatically upon turning the thermostat knob.

4.3 Defrosting

TIMER KNOB SET TO MANUAL	
THERMOSTAT KNOB SET TO VENTILATION	

Moving air at ambient temperature causes frozen food to quickly thaw. This type of thawing is ideal as the taste and appearance of the de-frozen food, whether previously deep-frozen or frozen in the domestic freezer, remain unaltered.

4.4 Pre-heating

Before cooking, it is advisable to pre-heat the oven to the desired temperature for at least 15 minutes.

4.5 Manual cooking

TIMER KNOB **SET TO MANUAL**	
THERMOSTAT KNOB **SET TO BETWEEN 50° AND 250°C**	**Es.** 200

The oven heats up as signalled by the orange light going on. Upon the set temperature being reached, the light goes off. The orange light comes on and goes off various times during the cooking cycle indicating that the temperature in the oven is being kept constant.

4.6 Timed cooking

TIMER KNOB **SET TO BETWEEN 5' AND 60'**	**Es.** 30
THERMOSTAT KNOB **SET TO BETWEEN 50° AND 250°C**	**Es.** 200

The oven heats up as signalled by the orange light going on. Upon the set temperature being reached, the light goes off. The orange light comes on and goes off various times during the cooking cycle indicating that the temperature in the oven is being kept constant. Upon completion of the cooking cycle, the oven automatically turns off, the green light comes on and the buzzer sounds for a few seconds. To completely turn off, set the thermostat knob to **0**.

5. CLEANING AND MAINTENANCE

Important:
never spray water directly on to the oven. Never use pressure nozzles.



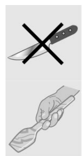
Before any intervention, disconnect the power supply of the oven.

5.1 Cleaning stainless steel parts



To maintain stainless steel parts in perfect condition, clean regularly at the end of the work day. Allow to cool first.

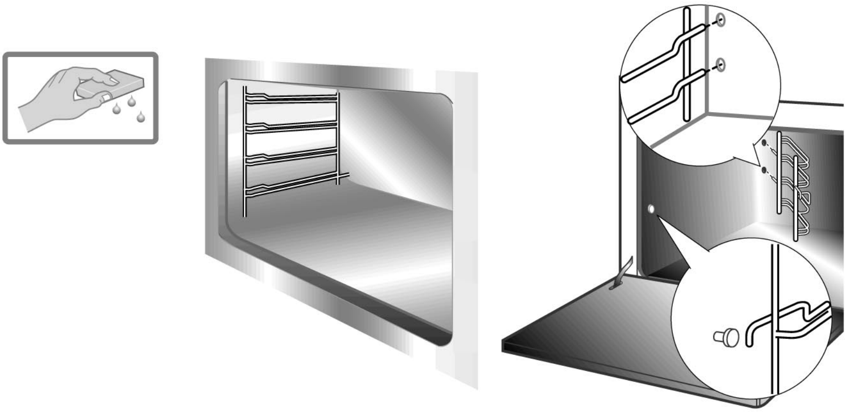
To clean and preserve the stainless steel surfaces, always use **only** specific products that do not contain abrasives or chlorine-based acids.
How to use: pour the product on a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or deerskin.



Do not use metallic sponges or sharp scrapers: they will damage the surface.
Use normal non-abrasive products for steel, and a wooden or plastic tool if necessary.
Rinse thoroughly and dry with a soft cloth or deerskin.

5.2 Cleaning the inside of the oven

To maintain the oven in perfect condition, clean it regularly at the end of the work day. Allow to cool first. Take off all removable parts.
Remove the side guides by lifting them up from the front; slide them out of the rear hole and take off.



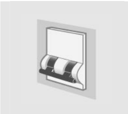
- Clean oven grill and side guides with warm water and non-abrasive detergents. Rinse and dry.
- Clean the inside walls of the oven with a soft cloth soaked in an ammonia solution; rinse and dry. In case of persistent spots or drip-offs, place an ammonia-imbibed cloth on the bottom of the oven, close the door and after a few hours wash the oven with warm water and a liquid detergent. Rinse and dry.

5.3 Door glass

The door glass should always be kept clean. Use absorbent kitchen paper to clean. In case of tough spots, clean with a damp sponge using regular detergent.

6. EXTRAORDINARY MAINTENANCE

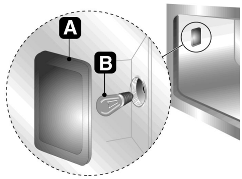
The oven may require extraordinary maintenance or replacement of parts subject to wear such as seals, bulbs, and so on. The following instructions describe how to carry out these minor maintenance operations.



Before any intervention, disconnect the power supply of the oven.

6.1 Replacing the light bulb

Remove protection cover **A** using a screwdriver to pry open. Replace bulb **B** with a similar one. Remount protection cover **A**.

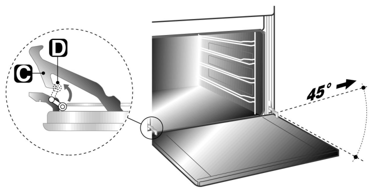




Use only oven light bulbs (suitable for a temperature of up to 300°C).

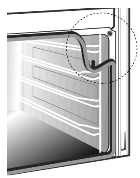
6.2 Removing the door

Catch the door at the two sides with both hands in proximity to hinges **C** and lift up the small levers **D**. Lift the door upwards at an angle of about 45° and slide out. To remount, insert hinges **C** into the appropriate grooves, allow the door to rest downwards and release the small levers **D**.



6.3 Oven door seal

To permit thorough cleaning of the oven, the seal may be removed. Before removing the seal, take off the door as described above. Once the door has been taken off, lift the tabs at the corners as shown in the figure.



7. ADDITIONAL INSTRUCTIONS FOR STEAM OVENS

7.1 General instructions

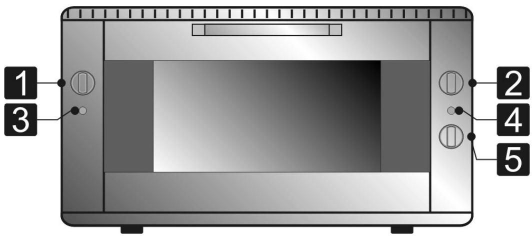
The **hardness** of the water used in the oven water reservoir for steaming **must not exceed 10-11°F**. Use natural mineral water, or tap water that has been treated with a water purification or softening system.

Water line connection

Connect the water intake valve on the back to the water supply using a hose with a **¾ gas** thread, making sure that the connections are secured tightly.
If the water hose is new or has not been used for a long period of time, run the water to ensure that the water is clear and free of impurities before you connect it. This is a precautionary measure serving to avoid the risk of the water causing blockage and thus damaging the appliance.
You are advised to supply the oven with a water pressure ranging between a minimum of 50 KPa and a maximum of 500 KPa.

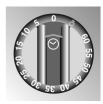
7.2 Description of the controls

All oven knobs and controls are located on the side panels.



1

TIMER KNOB



This knob serves for selecting manual oven use or the minute minder with automatic oven switch-off at the end of cooking.
For manual control of the cooking time, turn the knob to the symbol ✋.
To set the cooking time, turn the knob clockwise. The numbers **5** to **60** correspond to minutes. The regulation of the time is progressive and all of the positions between the figures indicated can be used as settings.
At the end of the cooking time, the knob automatically returns to the **0** position, the oven switches off and an acoustic device sounds.

Additional instructions for steam ovens

2

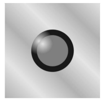
THERMOSTAT KNOB



This knob serves for selecting the oven temperature most suited to the foods to be cooked.
Selection is made by turning the knob clockwise to the desired setting. The regulation of the temperature is progressive and thus all of the positions between the figures can be utilised as settings.

3

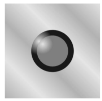
GREEN INDICATOR LIGHT



When this light goes out it signals the beginning of the cooking time.
When it comes on it signals the end of the cooking time.

4

ORANGE INDICATOR LIGHT



This light indicates that the oven is in the heating phase. It switches off when the temperature set by the thermostat knob has been reached inside the oven.
During oven use, the switching on and off of this light indicates that the oven temperature is being kept constant.

5

STEAM EROGATION KNOB



This serves for selecting the amount of steam most suited to the foods to be cooked.
Turning the knob clockwise, the selection options range from the **0** setting (no steam is supplied), to the **1** setting (maximum steam supply). Steam continues to be supplied until the knob is released; once released the knob automatically returns to the **0** setting.
N.B.: The oven thermostat knob must be set between **150**° and **250**°C for steaming.

7.3 Use of the oven

Warnings and general suggestions

To prevent any problems that could be caused from the steam in the oven, open the door in two stages: keep the door ajar (about 5-6 cm) for 4-5 seconds and then open it fully.
N.B. The fan, oven elements and steam supply are all disconnected automatically when the door is opened.

7.3.1 Steaming foods

STEAM DISTRIBUTION KNOB	**On pos. 1** **(max. 10 sec. a time)**
THERMOSTAT KNOB	**BETWEEN 150° AND 250°C**
TIMER KNOB	

No steam is created at temperatures lower than 150°C: temperatures below 150°C give rise to condensation and consequent dripping.
Therefore, turn the thermostat knob to 150°C and wait until the (orange) thermostat indicator light switches off before opening the steam supply.

Additional instructions for steam ovens

7.4 If the oven is not working properly

This product meets the current safety regulations in force for electrical appliances. To prevent safety hazards for users, all technical inspections or repairs must be carried out by qualified persons.

If the appliance is not working properly, before calling Customer Service, ensure that the procedures listed below have been performed. This will help to avoid unnecessary expenses.

PROBLEM	PROBABLE SOLUTION
The oven is not working	• The minute minder knob is positioned on **0**. • The plug is not properly inserted in the socket. • The electrical system is damaged or not working properly. • The fuses have blown or the circuit breakers have been activated.
Foods either take too long or too little to cook	The temperature setting is incorrect.
No steam is being supplied	• The control knobs have not been positioned correctly. • The oven door has not been closed properly.
Moisture forms inside the oven and on the foods	The foods are being left in the oven for too long after cooking. Do not leave them in the oven for more than 15-20 minutes after the end of the cooking time.
There is water inside the oven	The device controlling the supply of water to the water reservoir is not working properly.